

# CopyCat Cracker Barrel Steak And Eggs

## Ingredients

$\frac{1}{2}$  cup all-purpose flour  
1 tsp salt  
 $\frac{1}{2}$  tsp ground black pepper  
1 egg, large  
2 tbsp milk  
 $\frac{3}{4}$  cup pancake mix  
2 lb round steak, bottom or top , cut into four equal portions, pound well to tenderize  
 $\frac{1}{3}$  cup vegetable oil  
To Serve:  
1 cup mashed potatoes, or roasted potatoes  
 $\frac{1}{3}$  cup gravy

## Directions

In a shallow bowl, mix together the flour, salt, and pepper.

In a separate shallow bowl, combine the egg and milk.

On a plate, pour the baking mix.

Next, coat the steaks in the flour mixture, then dip into the egg mixture, and coat with the baking mix.

In either a skillet or a cast iron pan, heat the vegetable oil over medium-high heat until it begins to sizzle. Add the coated steak pieces and fry 4 to 5 minutes per side, or until golden brown.

Finally, remove steaks from the pan and rest briefly for a minute before slicing and serving.

Serve with potatoes done your way and gravy.